



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X6000

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Adrienne & Co. Donuts and Desserts	Telephone Number 812 923 0011	Date of Inspection 12/16/2019	PERMIT # 19-05
Establishment Address (number and street, city, state, zip code) 5401 US 150 Floyd's Knobs, IN 47119	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) bernie@cakestoday.com	Follow-up YES	Release Date TODAY
Owner Bernie Pasquale	Summary of Violations:		
Owner's Address req w. Court Ave Jeffersonville, IN 47130	C 10 NC 10 R 10		
Person in Charge Tammy Lynch / Myra Martino	Menu Type (See back of page)		
Responsible Person's E-mail bernie@cakestoday.com	1 2 X 3 4 5		
Certified Food Manager Myra Martino (2/6/24)			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C		Observed lack of food safety training (handwashing, 3-comp, cleanliness).	1 week
136	C		Observed employee drink stored in prep equipment	Retrain staff
192	C		Observed made-in-house product abandoned/left out/ready discarded	Retrain staff
191	C		Observed made-in-house or product out of original packaging not dated	Retrain staff
204	C	R	Observed mold on office ceiling and walls of storage room	1 week
303	C		Observed 3-comp sink being improperly setup/used incorrectly	Retrain staff
343	C		Observed hand sink at ice cream/drive-thru not turned on	Today
344	C		Observed prep area handsink blocked	Retrain staff
345	C		Observed food debris in FET handwash/cleaning product in BOH	Retrain staff
438	C	R	Observed unlabeled spray bottles (even H2O requires label)	Today
174	NC	R	Observed bulk bins, squirt bottles, bins lacking common name (label)	Today
245	NC	R	Observed wiping rags outside of counter station (<u>need to make sanitzer</u>)	Retrain staff
256	NC	R	Observed walk-in cooler without a thermometer	1 week
291	NC		Observed no smartr heat strips available	1 week
297	NC		Observed icing build-up on spray nozzles	1 week
309	NC		Observed walk-in exhaust fans to be dusty	Today

See Page 2

Received by (name and title printed):

MYRA MARTINO

Received by (signature):

cc:

Inspected by (name and title printed):

A.J. Ingram (EHS)

Inspected by (signature):

cc:

cc:

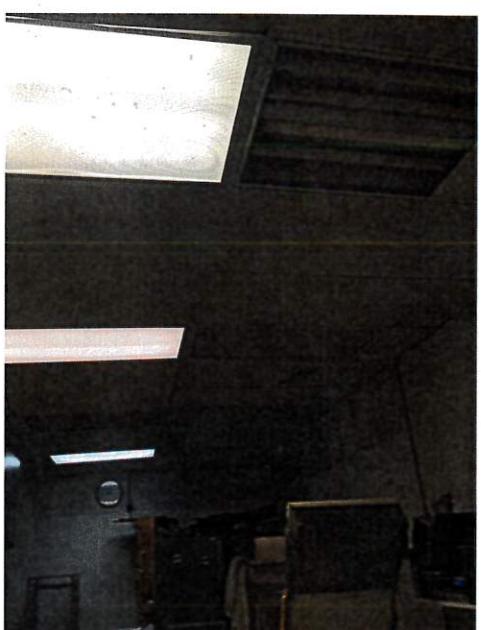
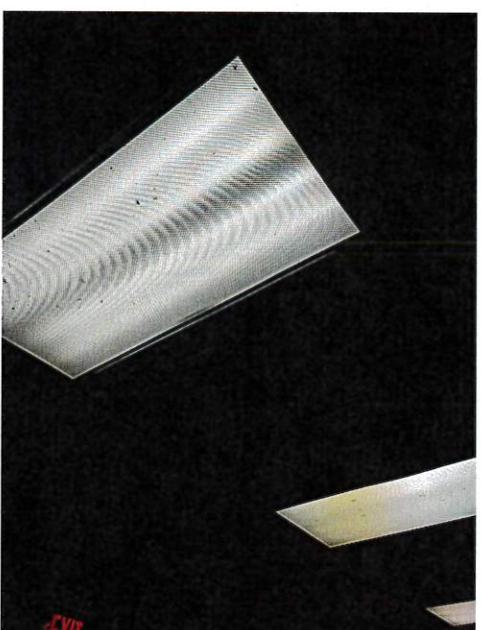
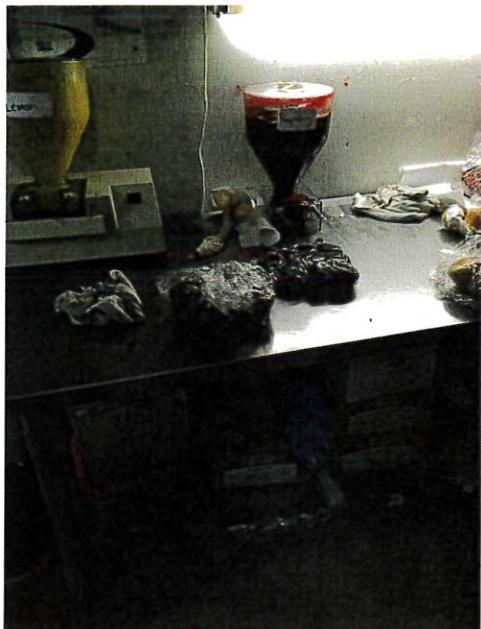
MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

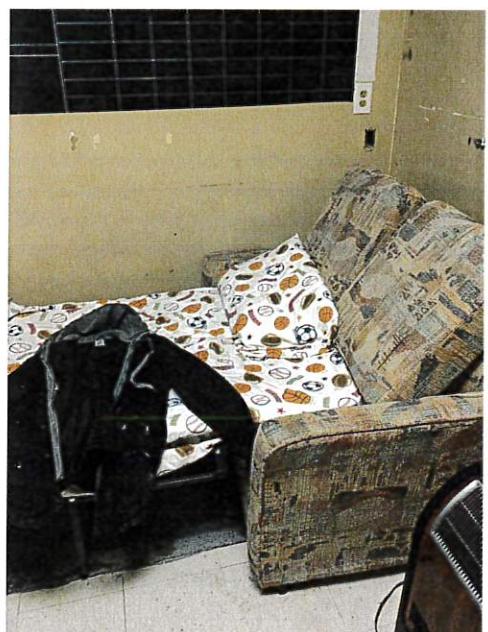
NARRATIVE REPORT

Establishment Name			Address	Inspection Date
Adoreus & Co Donuts and Desserts			5401 US 150 Flyds Banks, IN 47119	12/16/2019
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
346	NC	R	Observed no hand soaps available at food hand sinks	Today
347	NC	R	Observed no hand towels available at food hand sinks	Today
389	NC		Observed debris/broken equipment behind building and create back	1 week
404	NC		Observed coving missing/broken at drive-thru/ice cream area	1 week
410	NC	R	Observed light shield missing over decorating area	1 week
411	NC	R	Observed (3) lights out in BOTT prep/decorating area	1 week
416	NC	R	Observed dust bugs in light shields	1 week
			Observed mice droppings in corners of store/along coving	Today
423	NC		Observed recently used bed in office/storage - a living quarters cannot be in a storage area or attached to a prep area	Retrain staff
426	NC		Observed office area to not be clearly defined with a mix of personal items (food, clothing, etc), retail items (single-use, aprons, equipment) and food for preparing, and cleaning product - office should be organized and have defined storage <u>with no bed</u>	1 week
430	NC		Observed ceiling over dish machine to be leaking Observed ceiling tiles throughout to be missing or falling down	1 week 1 week
431	NC		Observed prep walls to be dirty and needing cleaned Observed prep floors to be dirty/littered with food debris	1 week 1 week
<p>Prior to follow-up inspection, <u>all staff</u> will retrain with store's certified food manager <u>- staff must initial and date on employee roster upon receiving training</u></p>				
<p>FCHO will return 12/23 for follow-up <u>- all violations, including facilities, must be corrected</u></p>				
Received By (Name & Title)			Inspected By (Name & Title)	
			aj	Page <u>2</u> of <u>2</u>









Floyd County Health Department Inspection Notes

Code #	C/N/G	Comments
		PI:
		CFH:
		Health Policy Y - N Food Code: Y - N
		Email: burnd@colorado.legis.state.co.us
16	347	towels x2
15	346	Soaps
16	343	hand sink @ FOM off
17	345	food debris in hand sink
17	404	curing at same - time
13	431	food debris (ice cream spills)
13	297	icing on speed racks
(15)	416	dead bags & light shelves
18	410	light out in prep
13	431	curing dirty in prep
10	245	wet rays
9	438	unlabeled
22	430	ceiling leaking
2	136	coffee in donut machine
13	131	walls dirty
7	344	hand sink blocked x2
(18)	416	rice droppings
11	256	walk-in thermometer
14	309	dusty walk-in
3	192	old product left out
21	426	debris/unused equipment off
20	423	bags
4	204	mold in off
22	430	ceiling tilts / loose or missing
12	291	lost strips
5	303	3-camp

118 C 118

+74 labeling off lights out

1. *Chlorophytum* *virginicum* L.

2. *Chlorophytum* *virginicum* L.

3. *Chlorophytum* *virginicum* L.

4. *Chlorophytum* *virginicum* L.

5. *Chlorophytum* *virginicum* L.

6. *Chlorophytum* *virginicum* L.

7. *Chlorophytum* *virginicum* L.

8. *Chlorophytum* *virginicum* L.

9. *Chlorophytum* *virginicum* L.

10. *Chlorophytum* *virginicum* L.

11. *Chlorophytum* *virginicum* L.

12. *Chlorophytum* *virginicum* L.

13. *Chlorophytum* *virginicum* L.

14. *Chlorophytum* *virginicum* L.

15. *Chlorophytum* *virginicum* L.

16. *Chlorophytum* *virginicum* L.

17. *Chlorophytum* *virginicum* L.

18. *Chlorophytum* *virginicum* L.

19. *Chlorophytum* *virginicum* L.

20. *Chlorophytum* *virginicum* L.

21. *Chlorophytum* *virginicum* L.

22. *Chlorophytum* *virginicum* L.

23. *Chlorophytum* *virginicum* L.

24. *Chlorophytum* *virginicum* L.

25. *Chlorophytum* *virginicum* L.

26. *Chlorophytum* *virginicum* L.

27. *Chlorophytum* *virginicum* L.

28. *Chlorophytum* *virginicum* L.

29. *Chlorophytum* *virginicum* L.

30. *Chlorophytum* *virginicum* L.

31. *Chlorophytum* *virginicum* L.

32. *Chlorophytum* *virginicum* L.

33. *Chlorophytum* *virginicum* L.

34. *Chlorophytum* *virginicum* L.

35. *Chlorophytum* *virginicum* L.

36. *Chlorophytum* *virginicum* L.

37. *Chlorophytum* *virginicum* L.

38. *Chlorophytum* *virginicum* L.

39. *Chlorophytum* *virginicum* L.

40. *Chlorophytum* *virginicum* L.

41. *Chlorophytum* *virginicum* L.

42. *Chlorophytum* *virginicum* L.

43. *Chlorophytum* *virginicum* L.

44. *Chlorophytum* *virginicum* L.

45. *Chlorophytum* *virginicum* L.

46. *Chlorophytum* *virginicum* L.

47. *Chlorophytum* *virginicum* L.

48. *Chlorophytum* *virginicum* L.

49. *Chlorophytum* *virginicum* L.

50. *Chlorophytum* *virginicum* L.

51. *Chlorophytum* *virginicum* L.

52. *Chlorophytum* *virginicum* L.